

CARRABBA'S ITALIAN GRILL®

ANTIPASTI

🍷 Calamari

Served with marinara sauce or our spicy Italian pepper and lemon butter sauce
Small 6.5 / Regular 8.5

🍷 Mozzarella Marinara

Hand-breaded and lightly fried
Small 6 / Regular 8.5

🍷 Cozze in Bianco

Prince Edward Island mussels steamed in white wine, basil and lemon butter
Small 7 / Regular 10.5

Grilled Bruschette**

With the Chef's fresh toppings of the day
8

Shrimp Scampi

Sautéed with garlic, white wine and lemon butter
10

Zucchini Fritte

Lightly battered and fried, with roasted garlic aioli
Small 6 / Regular 8.5

Antipasti Plate

Our Calamari, Bruschette** and Mozzarella Marinara
11

ZUPPE & INSALATE

Italian Cobb Salad

Wood-grilled chicken with mixed field greens, egg, bacon and grape tomatoes sprinkled with blue cheese in our vinaigrette
11

Substitute Shrimp 2 / Sirloin 2.5 / Salmon 3.5

Insalata Carrabba Caesar

Wood-grilled chicken or shrimp in our own caesar dressing
11 / 13

Insalata Johnny Rocco

Grilled shrimp and scallops, roasted red peppers, olives and ricotta salata in vinaigrette
13

Insalata Fiorucci

Artichoke hearts, roasted red peppers and grilled eggplant in vinaigrette, topped with a hazelnut goat cheese medallion
10.5

🍷 Specialty Soups

Soup of the Day, Minestrone or Mama Mandola's Sicilian Chicken Soup
Cup 4 / Bowl 6

Side Salads

House, Italian or Caesar
5

Add crumbled blue cheese 1.3

BRICK-OVEN PIZZA

We prepare all of our pizzas with flavorful, fresh toppings, and bake at 600° in our brick oven.

Pepperoni

A classic Italian favorite, with spicy pepperoni and mozzarella
10

🍷 Margherita

Vine-ripe Roma tomatoes, basil, extra virgin olive oil and mozzarella
9

Quattro Formaggi

Sundried tomatoes, extra virgin olive oil, romano, mozzarella, fontina and goat cheese
10

Italian Chicken

Grilled chicken in our Italian-style sweet and sour sauce with pine nuts, scallions, romano, fontina and mozzarella
11

Build Your Own

Choose up to 3 toppings:
Italian sausage, pepperoni, meatballs, kalamata olives, mushrooms, sweet peppers, onions, tomatoes, sundried tomatoes
11

CLASSICS & COMBINATIONS

Served with a cup of our specialty soup or a side salad, and your choice of the vegetable of the day, garlic mashed potatoes or cavatappi amatriciana.

"The Johnny" - 18.5

Sirloin Marsala* and Chicken Bryan

Italian Classics - 15.5

Chicken Parmesan and Lasagne

Chicken Trio - 18.5

Bryan, Marsala and Rosa Maria

🍷 Chicken Parmesan

Small 14 / Regular 16

Sautéed and topped with pomodoro and mozzarella

Veal Piccata* - Small 14.5 / Regular 16.5

Sautéed and topped with lemon butter sauce

WOOD-BURNING GRILL

🍷 Chicken Bryan

Topped with goat cheese, sundried tomatoes and basil lemon butter sauce
Small 14 / Regular 16

🍷 Pollo Rosa Maria

Stuffed with fontina and prosciutto, topped with mushrooms and a basil lemon butter sauce
Small 14 / Regular 16

Grilled Norwegian Salmon*

Topped with tomato basil vinaigrette
Small 16 / Regular 18.5

Spiedino Di Mare

Shrimp and sea scallops coated with breadcrumbs and topped with lemon butter
17.5

Trout Nocciola

Lightly breaded with hazelnuts, topped with roma tomatoes and basil lemon butter sauce
15.5

The following are served with the vegetable of the day and garlic mashed potatoes.

Grilled Chicken

Basted with olive oil and herbs
Small 12 / Regular 14

Filet Fiorentina*

9 oz. USDA Choice center-cut tenderloin
23

Filet Marsala or Filet Bryan, add 2
Filet Spiedino or Filet Scampi, add 4

🍷 MARSALA

Topped with mushrooms, prosciutto and our Lombardo Marsala wine sauce

Chicken - Small 14 / Regular 16

Sirloin* - Small 15.5 / Regular 18

Pork Chops* - Small 15 / Regular 17

Veal* - Small 14.5 / Regular 16.5

STUFFED PASTA

Mezzaluna

Half moon ravioli with chicken, ricotta and spinach in tomato cream sauce
13.5

Manicotti

Hand-rolled pasta with four cheeses, baked with pomodoro sauce and mozzarella
12.5

Seafood Cannelloni

Lobster, shrimp and scallops, blended with roasted garlic and chives, topped with shrimp and a light tomato cream sauce
15.5

Lasagne

A favorite, just like mama used to make
13

🍷 Lobster Ravioli

Ravioli with tender Maine lobster in a white wine cream sauce
17.5

Chicken & Spinach Cannelloni

Chicken, spinach, garlic, fresh herbs, fontina and romano cheese, topped with pomodoro and cream sauce
14.5

SIGNATURE PASTA

Can also substitute with whole grain spaghetti.

Tag Pic Pac

Tagliarini in our Picchi Pacchiu sauce with crushed tomatoes, garlic, olive oil and basil
10

Add chicken 3 / Add shrimp 5

Spaghetti

With your choice of our meatballs, meat sauce or grilled Italian fennel sausage
11.5

Linguine Pescatore

Shrimp, sea scallops and mussels tossed with linguine in a spicy marinara sauce
16.5

Penne Franco

Mushrooms, sundried tomatoes, artichoke hearts and black olives, in garlic and oil with ricotta salata cheese
11

Add chicken 3 / Add shrimp 5

Pasta Sostanza

Tagliarini with sautéed mushrooms, artichoke hearts and spinach in tomato basil sauce topped with seasoned breadcrumbs
11

Add chicken 3 / Add shrimp 5

All pastas are served with a cup of our specialty soup or a side salad.

VINO

*Our award-winning wine list is arranged to help you make a selection to complement your meal.
We've listed the lighter style wines at the beginning of each category, descending to the full-flavored and full-bodied. Enjoy!*

GLASS 6 / QUARTINO 9 / PITCHER 23

Vino Bianco

White Zinfandel, Copper Ridge
White Zinfandel, Beringer (bottle)
Pinot Grigio, Bisanzio, Italy
Italian Sangria, White
Chardonnay, Copper Ridge

Vino Rosso

Montepulciano d'Abruzzo, Bisanzio, Italy
Italian Sangria, Red
Merlot, Ecco Domani, Italy (bottle)
Cabernet Sauvignon, Copper Ridge

GLASS 7.5 / QUARTINO 10 / BOTTLE 29

Vino Bianco

Spumante, Korbel, Brut, (split)
Prosecco, Martini & Rossi, Italy
Pinot Grigio, Lumina, Italy
Riesling, Saint M, Germany
Sauvignon Blanc, Veramonte, Chile
Chardonnay, Newman's Own

Vino Rosso

Sangiovese-Merlot blend, Santa Cristina, Italy
Merlot, Blackstone
Chianti Riserva, Ducarosso, Italy
Merlot, Hogue
Zinfandel, Ravenswood, Vintners Blend
Syrah, Trapiche, Argentina

GLASS 9 / QUARTINO 13 / BOTTLE 35

Vino Bianco

Pinot Grigio, Estancia
Chardonnay, Kendall-Jackson

Vino Rosso

Pinot Noir, Estancia Pinnacles

Vino Rosso

Chianti, Gabbiano, DOCG, Italy
Sangiovese-Merlot-Cabernet blend, Banfi Centine, Italy
Cabernet Sauvignon, J. Lohr "Seven Oaks"
Claret, Francis Coppola

GLASS 10.5 / QUARTINO 15 / BOTTLE 41

Vino Bianco

Pinot Grigio, Santa Margherita, Italy
Chardonnay, Clos du Bois Russian River Reserve

Vino Rosso

Pinot Noir, Francis Coppola
Merlot, Clos du Bois Russian River Reserve

Vino Rosso

Chianti Classico Riserva, Banfi, Italy
Merlot, Markham, Napa Valley
Red Blend, Ferrari-Carano "Siena"
Cabernet Sauvignon, Folie à Deux
Super Tuscan, Pian di Nova, Italy

BOTTLE 45

Vino Bianco

Cuvée Sauvage, Franciscan
Prosecco, Santa Margherita, Italy

Vino Rosso

Zinfandel, Terra d'Oro SHR, Amador County

Vino Rosso

Chianti Classico Riserva, Ruffino Ducale, Italy
Malbec, Pascual Toso Reserve, Argentina
Petite Syrah, Stags' Leap Winery
Merlot, Swanson
Cabernet Sauvignon, Mount Veeder

BIRRA

Imports/Crafts

Peroni - Italy • Moretti - Italy
Moretti LaRossa - Italy • Samuel Adams
Heineken • Corona • Stella Artois

American

Budweiser • Bud Light • Michelob ULTRA
Coors Light • Miller Lite • O'Doul's - N/A

BEVERAGES

San Pellegrino Sparkling
Acqua Panna Still



Other assorted soft drinks

BAMBINI MENU

Grilled Chicken Breast
Spaghetti & Meatball
Cheese or Pepperoni Pizza
Cheese Ravioli & Tomato Sauce
Chicken Fingers
Bambini Sundae

DOLCI

Ask your server about our seasonal dessert selection.

Sogno Di Cioccolata "Chocolate Dream"

A rich fudge brownie brushed with Kahlua,
with chocolate mousse, fresh whipped cream
and homemade chocolate sauce

7

Tiramisú

Lady fingers dipped in liqueur laced espresso,
layered with sweetened mascarpone, Myers's Rum
and chocolate shavings

6.5

John Cole

Blue Bell vanilla ice cream with caramel sauce
and roasted cinnamon rum pecans

6

Bacino

Delicious, guilt-free mini-desserts, made fresh daily

Dessert Rosa • Seasonal Bacino**

2.25 Each / 12 Order of 6

Before placing your order, please inform your server if a person in your party has a food allergy.